

“Hop your way through our menu...”

June 2024



Bites

Padrón Peppers 6
Lime & Paprika Zed

Ham Croquettes 6
From our Iberian Ham
2 Units

Butterfly Anchovies 10
Crystal Bread, Cucumber Gazpacho

Jamón Ibérico
100% Iberian Ham
Acorn Fed
40gr 14
90gr 28



The Mains
Rice

Mushrooms Risotto 24
Poached egg, Veggie Stock,
Seasonal Mushrooms

Arroz a Banda 26
Prawns & Monk Fish Semi-wet Rice

Rabbit & Rosemary Paella 44
Min. 2 People. Dry Rice Paella Style



Sides

Grilled Veggies 7.5

Fries with Truffle Mayo 7.5

Patatas “Bravas” 9.5



Starters

Cheese Truffle “Arepas” 16
With Roasted Black Olives
4 units

Fried “Cazon” 16
Marinated Fried Dogfish, Ali Oli

Chef’s Tacos 16
Sucking Pig, baby Lamb, Meat may vary

Grilled King Prawns 18
Marinated & Charcoal Grilled



Tuna Steak 42.5
Pistachio Ajo Blanco,
Cherry Bonbons

Txuleta Steak 88
“Negra de Avila” Breed, approx 1 kg
Min 2 people



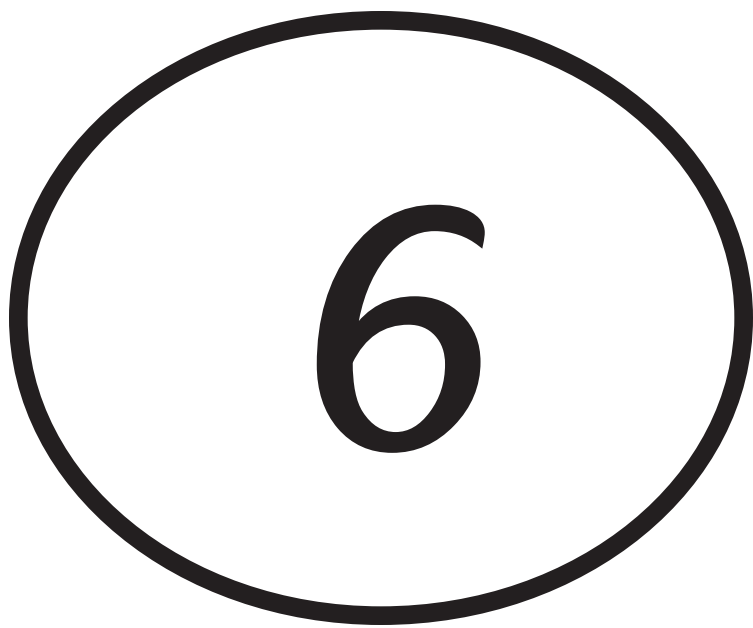
Raw & Fresh

Tomato Salad 14
Isle of Wight Tomatoes & Romesco Sauce

Jamon Iberico and melon salad 14
Fresh chef’s salad,

Salmon Tiradito 14
With avocado & Passion Fruit

Tuna Tartar 16
Truffle & Mustard &



The Mains
Charcoal Grill

Fish

Grilled Octopus 27
Beans Chimichurri

Sea Bass 29
With soft Fumet
& Baby vegetables

Monk Fish 29
Almond Sauce & Gardens Peas Pure

Makcarel 29
Smoked & Garlic Oil

Meat

Lamb Cutlets 27
Roasted Garlic Puree and Rocoto
Pepper Marinade

Iberian Pluma 29
Finest cut of the Iberian pig
Grilled with guava

Duck Breast 29
Butternut Squash &
With Sherry Marinated Pear

Please inform our staff about allergies
Follow us at Rayuela_uk
13.5% Discretionary service charge will be added to your bill